

Flourless cottage cheese bake

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Ingredients

- 800 g Cottage cheese (grain cottage cheese (4 jars of Valis))
- 6 Eggs ((separate yolks and whites))
- 5 tbsp Sugar ((you can use less or replace with sweetener))
- 5 tbsp Almond flour ((instead of traditional semolina))
- 2 tbsp Butter (melted butter (and a little for greasing))
- 2 tsp Baking powder
- Spices: a dash of vanilla extract and a pinch of salt

Instructions

1. Preparation of yolks: beat 6 egg yolks until white with 5 tablespoons of sugar (you can adjust the sweetness to your liking). Add vanilla, add 2 teaspoons of baking powder and add 2 tablespoons of melted butter. Mix everything well.
2. Mixing cottage cheese and flour: Add grainy cottage cheese and 5 tablespoons of almond flour to the yolk mass.
3. Beating the egg whites: In a separate bowl, beat the egg whites with a pinch of salt until stiff peaks form.
4. Mixing the mass: Mix the beaten egg whites into the curd mass carefully so that they do not collapse.
5. Baking: Grease a baking dish with butter and sprinkle with almond flour. Pour the prepared mass. Bake in an oven preheated to 180 °C for about 40-45 minutes, until the top is nicely browned.
6. Serve warm or completely chilled. Delicious with sour cream and berries, or whatever you want. Delicious!